GASTROBACK®

Operating Instructions
Design Food Processor S

Art.-No. 40963 Design Food Processor S

Read all provided instructions before first usage!
Model and attachments are subject to change!
For household use only!

Carefully read all provided instructions before you start running the appliance and pay regard to the warnings mentioned in these instructions.

Table of Contents

Knowing your Design Food Processor S 35
Important safeguards 37
General safety instructions 37
Important safeguards for electrical appliances 38
Moving parts - Risk of injuries 39
Technical specifications 40
Before first use 40
Properties of the Design Food Processor S 41
Safety interlocks 41
Modes of operation 41
Selecting the appropriate tools 42
Lid for continuous feeding 42
Tips for best results 43
General 43
Using the universal 's' blade 43
Using the feed tube and cutting discs 43
Operation 44
Preparing the appliance 44
Chopping, kneading, mixing or puréering 45
Processing with the universal 's' blade 46
Grating, shredding and slicing using the cutting discs 48
Working with the lid for continuous feeding 50
After processing 52
Solving problems 53
Care and cleaning 54
Disassembling the appliance 54
Cleaning the appliance 55
Storage 56
Notes for disposal 57
Information and service 57
Warranty 57
Index 58

Dear customer!

Congratulations! A variety of new possibilities for delicious meals comes with your new Gastroback Design Food Processor S. Different sets of tools are designed to meet all your requirements for time-saving preparation of the ingredients for your dishes, salads, desserts, and drinks. Effortless and within seconds you prepare the ingredients for delicious meals. The Food Processor is intended for cutting and grating of fruits and vegetables, for mincing meat and chopping herbs and for grinding and mixing.

These instructions for use will inform you about the various functions and features, which make it easy to take pleasure in your Food Processor.

We hope that you will enjoy the Design Food Processor S.

Your Gastroback GmbH

Knowing your Design Food Processor S

Disc for continuous feeding – The disc features direct food from food collector.

Slider – must be pulled up during operation.

Food collector

Shaft

ON/OFF button – switching on the motor for continuous operation; indicator is illuminated when switched ON.

Drawer – for storing most of the cutting tools safely.

Pusher – for pushing the food down in the feed tube; including a scale for measuring small amounts of liquids, flour and similar foodstuffs.

Feed tube – here you add the prepared food.

Bowl – stands firmly on the motor base by means of the safety interlock.

Pulse button – the motor will run only as long as you press the button down; with indicator.

Motorbase – with non-slip rubber legs, standing firmly and stable.

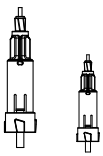
w/o figure:

- **Power cord**
- **Safety interlocks** – switch OFF the motor, when bowl and/or lid are not assembled and locked correctly

Tools

1 **Universal ‘s’ blade** – the work horse blade used most often for most tasks of chopping, mincing and mixing in a matter of seconds
2 **Shredding disc** – shreds and grates quickly to even and uniform pieces.
3 **Slicing disc** – for even cuts.
4 **Disc for continous feeding** – the sliced food will be transported over the disc for continous feeding into the food collector.
5 **Regular feed**
6 **Lid for continuous feeding**
7 **Food collector**
8 **Pusher with scale**

Long and short shaft



Important safeguards

Carefully read all instructions before operating this appliance and save for further reference. Do not attempt to use this appliance for any other than the intended use, described in these instructions. Any other use, especially misuse, can cause severe injuries or damage by electric shock, moving parts, heat or fire.

These instructions are an essential part of the appliance. Do not pass the appliance without this booklet to third parties.

Any operation, repair and technical maintenance of the appliance or any part of it other than described in these instructions may only be performed at an authorised service centre. Please contact your vendor.

General safety instructions

• This appliance is for household use only and NOT intended for use in moving vehicles. Do not operate or store the appliance in humid or wet areas or outdoors. Any use of accessories, attachments or spare parts that are not recommended by the manufacturer or damaged in any way may result in damage and/or injuries to persons.

• Check the entire appliance regularly for proper operation – especially the power cord. Do not operate the appliance, when the appliance or any part of it is likely to be damaged, to avoid risk of fire, electric shock or any other damage and/or injuries to persons. The appliance is likely to be damaged if the appliance has been subject to inadmissible strain (e.g. overheating, mechanical or electric shock), or if there are any cracks, excessively frayed or melted parts, or distortions, or if the appliance is not working properly. In this case, immediately unplug the appliance and return the entire appliance (including all parts and accessories) to an authorised service centre for examination and repair.

• Operate the appliance on a well accessible, stable, level, dry, water-resistant, and suitable large table or counter. Always keep the appliance and the table or counter clean and dry, and wipe off spilled liquids immediately. Always remove the bowl from the motor base, before taking food out of the bowl. Do not place any clothes or tissue or other objects under or on the motor base during operation, to avoid risk of fire, electric shock and overheating. Do not place the appliance over a power cord, or near the edge of the table or counter, or on wet or inclined surfaces, or where it can fall.

• During operation keep the appliance in an appropriate distance of at least 20 cm on each side and 50 cm above to furniture, walls, boards, curtains, and any delicate objects. Exclusively use the appliance for processing edible food and domestic use. Immediately unplug the appliance, if there is any kind of malfunction or problem (e.g. the motor gets stuck, liquid running out, overheating). Do not needlessly operate the appliance continuously. Always switch OFF the motor even when making short brakes (e.g. for preparing further ingredients).

• This appliance is NOT intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. **Children must be supervised to ensure that they do not play with the appliance or any parts of the appliance or the packaging.** Always keep the appliance where it is dry, frost-free, and clean, and where young children cannot reach it. Do not leave the appliance or any part of it unattended, when it is in reach of young children.

• Do not place the appliance or any part of it on or near hot surfaces (e.g. burner, heater or oven). Do not use any parts or tools of the appliance with any other device or for any other purpose.

• Before operation, always ensure that the appliance is assembled completely and correctly according to the instructions in this booklet. Do not use violence.

• Do not insert your fingers or any foreign objects (e.g. clothes, cooking utensils) in the feed tube, with the appliance connected to the power supply. Do not use any hard, sharp or edged objects (e.g. knives, forks) with the appliance. Only use the provided pusher for feeding food into the feed tube. Do not handle the appliance or any part of it with violence.

• Always use only one matching set of tools according to the instructions in this booklet to avoid damage. Do not process bones, nutshells or any other extremely hard items.

• Do not overfill the bowl. If the maximum filling level is reached, empty the bowl, before continuing processing your food. When processing liquids (e.g. cream), do not fill in more than up to filling level 500 ml. Otherwise, liquids could run out from under the lid. If liquids run out or are spilled on the motor base, immediately unplug the appliance.

• Do not leave the appliance unattended, when it is connected to the power supply. Always switch OFF (ON/OFF button; indicator goes out) at first, then unplug the appliance, and wait until the motor comes to a standstill, before moving, or cleaning the appliance, or assembling or disassembling any parts, or when the appliance is not in use. Always grasp the motor base at both sides near the bottom for moving or lifting. Do not hold the appliance at the bowl, lid, or power cord for moving the appliance. Do not place any hard and/or heavy objects on the appliance or any part of it. Take care that no one will pull the appliance by the power cord.

• Do not use any abrasive cleaners, cleaning pads (e.g. metal scouring pads), or any corrosive chemicals (e.g. bleach) for cleaning. Do not immerse the motor base or power cord in water or any other liquid. Do not spill or drip any liquids on the motor base, or on the power cord to avoid risk of fire and electric shock.

• Do not place the motor base or power cord in an automatic dishwasher.

• Do not leave any food dry on the appliance. Always clean the appliance after each use to prevent a build up of baked-on foods (see Care and Cleaning). Always keep the appliance and the tools clean.

Important safeguards for electrical appliances

The appliance is driven electrically. Place the appliance near a suitable wall power socket to connect the appliance directly to a protected mains power supply with protective conductor (earth/ground) connected properly. Ensure that the voltage rating of your mains power supply corresponds to the voltage requirements of the appliance (230 V, 50 Hz, AC, rated for at least 8 A).

The installation of a residual current operated circuit breaker (r.c.c.b.) with a maximum rated residual operating current of 30 mA in the supplying electrical circuit is strongly recommended. If in doubt, contact your electrician for further information.

In various foreign countries, the specifications for power supplies are subject to incompatible norms. Therefore it is possible that power supplies in foreign countries do not meat the requi-

rements for safe operation of the appliance. Thus, before operating the appliance abroad, ensure that safe operation is possible.

• Do not to use any extension cords or desk top multi socket outlets.

• Always handle power cords with care. Always completely unwind the power cord before use. Do not place the appliance on a power cord. Power cords may never be knotted, twisted, pulled, strained or squeezed. Do not let the plug or power cord hang over the edge of the table or counter. The power cord may not touch hot surfaces or sharp edges. Ensure that no one will pull the appliance by the power cord. Take care not to entangle in the power cord. Always grasp the plug to disconnect the power cord. Do not touch the power plug with wet hands when the appliance is connected to the power supply.

• When liquids are spilled on the motor base or power cord, immediately unplug the appliance. Thereafter, clean the appliance and let it dry for at least 1 day. See: Care and Cleaning

Moving parts – Risks of injuries

The appliance is intended for cutting, chopping and mixing food. Thus, moving/cutting parts of the appliance can cause severe injuries, when used contrary to these instructions.

• Do not insert your hands, hair, clothes, brushes, or other foreign objects (e.g. bones, stalks of vegetables, cooking utensils) in the feed tube of the appliance or in the outlet of the bowl, when the appliance is connected to the power supply. Only use the provided pusher to push down the ingredients. Do not push with violence, to avoid that the motor gets blocked.

• **The blades of the tools are very sharp.** Handle with care! Only touch the cutting tools at the black plastic parts to avoid injuries. Do not attempt to use more than one set of cutting tools simultaneously, unless it is described in the instructions in this booklet this way.

• Do not hold your face over the feed tube, while the motor is agitating, because food and liquids could splash through the feed tube. Moreover, splinters could escape from the feed tube, if you failed to see small pieces of bones or other hard parts (e.g. shells, stones) while preparing the foods. DO NOT push the foods with your hands down in the feed tube, or poke in the feed tube!

• Always assemble the appliance according to the instructions in this booklet completely and correctly, before connecting the appliance to the power supply. Doing so, be aware, that the motor will start IMMEDIATELY, if the ON/OFF button is set to ON at this moment. Thus, always ensure that the appliance is always ready for working, before connecting to the power supply. Always switch OFF (indicator in the ON/OFF button goes out) the appliance via the ON/OFF button first, when setting it out of operation. This holds also, when the motor suddenly stops agitating due to overheating or braking of a safety interlock.

Technical specifications

Model:	Art. No. 40963 Design Food Processor S
Power supply:	230-240 V AC, 50/60 Hz
Power consumption:	450 - 500 W
Length of power cord:	ca. 1 m
Weight:	ca. 0.75 kg
Dimensions:	ca. 16.5 cm x 19.8 cm x 36.0 cm (width x depth x height)
Maximum filling level:	0.75 Litre
Certification:	CE

Before first use

WARNING: DO NOT let young children play with the appliance, or any part of it, or the packaging! The cutting tools are very sharp. Ensure not to get injured when unpacking the tools. The length of the power cord is about 1 m. Do not attempt to pull out the power cord any further than this.

1. Unpack the appliance and all accessories carefully.

2. Some cutting blades are placed in the drawer in the motor base. Pull out the drawer and avoid cutting yourself, when taking out the tools. Thus, always grasp the tools only at the black plastic parts.

3. Probably, the power cord is inserted in the back of the motor base. Carefully, pull out the power cord without using violence. The power cord is about 1 m in length. Do not attempt to pull out the power cord any further than this.

4. Check that no parts are damaged or missing. See: Knowing Your Design Food Processor Pro

5. Carefully remove all shipping materials and promotional materials, but DO NOT remove any warning labels or the model label. Especially ensure that there are no foreign objects (e.g. packaging) in the interior of the bowl.

WARNING! Always switch OFF (ON/OFF button; indicator goes out) and unplug the appliance, before cleaning. Do not immerse the motor base or power cord in water or other liquids or spill any liquids on the motor base or power cord. Do not place the motor base or power cord in an automatic dishwasher.

6. Before first use and after a longer period of storage, clean the appliance and all tools. (See: „Care and Cleaning“)

Properties of the Design Food Processor S

Your new Food Processor processes your food in only a few seconds. For most purposes there is no need to continuously operate the appliance for more than a few minutes. Even heavy dough (e.g. yeast dough) is processed in 2 or 3 minutes (at the maximum). Also when using a cutting blade and adding your food via the feed tube, you should switch off the motor for filling the feed tube anew. This way you get better results. Additionally, you should not press too violently on the pusher, when processing your food. See: Safety interlocks

If you wish to process your food for a elongated time (e.g. mixing dough using the universal 's' blade), always make brakes in between times, switching the motor OFF to avoid overheating.

The appliance is NOT suited for grinding very hard parts of foods (e.g. stones, woody shells, bones).

The appliance is delivered with a lot of useful tools. Only use the designated tools for the various tasks to avoid damage. (See: „Selecting the Appropriate Tools")

Safety interlocks

WARNING: Do not attempt to damage or by-pass the safety interlocks!
Your new Design Food Processor Pro is equipped with various safety features for your protection.

• Safety interlocks switch OFF the motor, if the bowl or the lid is not assembled and locked correctly, to avoid injuries due to the cutting blades and other moving parts.

• The automatic brake stops the motor almost immediately, as soon as the appliance is switched OFF.

• The appliance is provided with a safety thermal cut-out device and will shut off, when overloaded. If the appliance suddenly stops during operation, immediately switch OFF (indicator goes out) and unplug. Then wait for about 15 minutes to let the motor cool down. Thereafter, you can operate the appliance quite as usual. (See: „Operation") However, to avoid that overheating occurs again, you should repeatedly make brakes during working—depending on the load (e.g. for kneading heavy dough).

• The motor base is mounted on rubber legs, ensuring a stable, non-slip stand on smooth surfaces (e.g. glass, metal, painted surfaces).

• For storage you can place the cutting tools in the bowl and in a drawer in the motor base, thus avoiding injuries. Additionally, this way the tools are always at hand.
(See: „Storage")

Modes of operation

The appliance can be operated in two operating modes: continuously and pulse.

• Press the ON/OFF button for continuous operation.
An indicator in the ON/OFF button is illuminated, if the appliance is switched on. If the indicator is illuminated but the motor does not work, first press the ON/OFF button to switch OFF the appliance (indicator goes out), then check, if you assembled the appliance completely and correctly. (See: Operation) Thereafter try again. (See also: „Solving Problems")

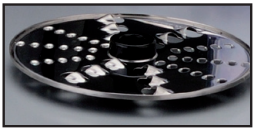
• Alternatively, you can operate the motor in short pulses using the PULSE button for a better control of the consistency of your food.
This function is most useful, when using the universal 's' blade for mincing and puréeing. Even when using a cutting disc, you should prefer this operating mode for better results.

Selecting the appropriate tools

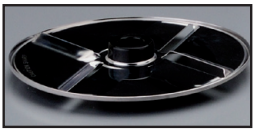
WARNING: The blades of the tools are very sharp. Handle with care! Do not attempt to use more than one set of cutting tools simultaneously.

Your new Food Processor comes with various different sets of tools to meet all your requirements for processing your food.

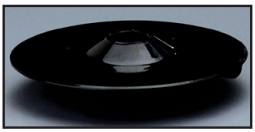
• **Universal 's' blade:** use this for chopping, mincing, mixing, puréeing and kneading in a matter of seconds. **Ensure to insert the universal 's' blade with the correct side facing upwards!**



• **Shredding disc:** will shred most firm fruits (e.g. apples), vegetables (e.g. carrots) and cheeses (e.g. Parmesan) into even and uniform shreds; coarse or fine, depending on which side is facing upwards. This is to say; **the desired results decide which side must face upwards.**



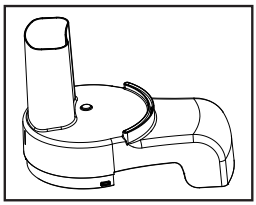
• **Slicing disc:** for fine or coarse even cuts; just turn it with the desired side upwards to get slices of 1.3 mm or 3.5 mm thickness. This is to say; **the desired results decide which side must face upwards.**

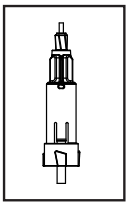


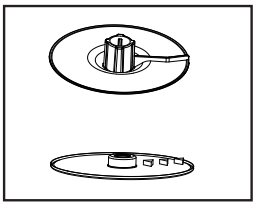
Ejector disc: use this disc only for continuous operation in combination with a cutting disc, large lid and long shaft. Ensure to insert the separator disc with the correct side facing upwards! See: „Continuous Operation"

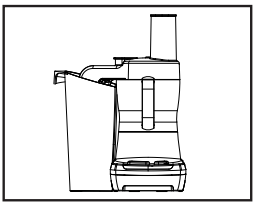
Lid for continuous feeding

The lid for continuous feeding can be used for bigger quantities of food. The sliced food will be transported over the disc for continous feeding into the food collector.





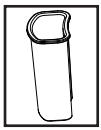




Tips for best results

General

• When processing some vegetables (e.g. onions), peel, if required, and quarter or cut very large vegetables in eighths – especially if you wish to process the vegetables using the universal 's' blade and do not feed it through the feed tube.



• For measuring out small amounts up to 150 ml you can use the pusher. It is equipped with an appropriate scale.

Using the universal 's' blade

• In most cases, you should not process your food excessively. Most ingredients are better, if chopped only coarsely (e.g. onions). In general, some short bursts using the PULSE button are sufficient.

• For best, most consistent results, you should cut your food in pieces approximately equal in size. Pre-cut meat into cubes of approx. 2 cm in size. Additionally, it is best, not to overload the bowl. For processing large amounts, it is a good idea to work in portions of up to 100 ml.

• Raw meat will take slightly longer to process than cooked meat.

• The quantities that can be processed using the chopping blade will vary with the density of the mixture.

• Herbs and greens as well as all parts of the appliance must be completely dry for this. Otherwise the food will stick to the inner sides of the bowl. Push the food down in between, using a wooden or plastic cooking spoon or the supplied spatula. It is best to use the PULSE button.

• When adding solid finely grinded ingredients like icing or flour, there is no need to sieve these ingredients.

• You may add further ingredients directly through the feed tube. It is best to stop the motor for this.

Using the feed tube and cutting discs

• Cut the food in pieces fitting in the feed tube. Fill the feed tube loosely and insert the pusher, before switching on the motor and pushing down slowly. The more firmly you push, the thicker the slices or shreds. However, do not push too vigorously to avoid that the motor gets stuck.

• Especially when cutting slices, it is essential to evenly and firmly fill up the feed tube to allow each piece of food supporting the other. Push down the foods evenly with the pusher. Example: put carrots upright side by side into the feed tube to get small slices. Cut the carrots in fitting pieces and insert these pieces horizontally in a stack in the feed tube. The thickness of the cuts depends on which side of the slicing disc is facing upwards or how the variable slicing disc is adjusted.

• Softer foods such as cheese (cheddar, mozzarella or Swiss) should be well chilled before processing. Harder foods such as parmesan or Romano cheese should be at room temperature before processing. Do not apply too much pressure, when grating hard cheese.

Operation

WARNING: The appliance is intended for cutting and mixing food. For this, the appliance is equipped with sharp knives and other electrically driven moving parts. DO NOT insert your hands or any foreign objects (e.g. cooking utensils, clothes) in the feed tube, when the appliance is connected to the power supply, to avoid risks of injuries and damage. Only use the provided pusher for pushing food down in the feed tube.

Always switch OFF the ON/OFF button (indicator goes out) first, then unplug the appliance, before assembling or disassembling any parts. Before operation, always ensure that you have assembled the appliance completely and correctly according to the instructions in this booklet, and that there are no foreign objects in the feed tube. Carefully remove hard, inedible parts of your foods (e.g. bones, seeds, stalks, wooden shells) completely, before processing.

Do not place clothes, tissues or any other foreign objects on or under the appliance during operation. Do not place the appliance over a power cord. Do not use any hard or sharp-edged objects (e.g. forks, knives), to avoid damage to the appliance. Do not use violence!

If liquids come out from under the lid, run down the exterior of the appliance and/or accumulate under the appliance, immediately unplug the appliance to avoid injuries and damage by electric shock. Always wipe off spilled liquids immediately. Do not overfill the bowl. Always observe the maximum amount, given for the individual toolsets. If necessary, empty the bowl regularly. If liquids accumulate again under the appliance, possibly the bowl is leaking. (See: „Solving Problems“)

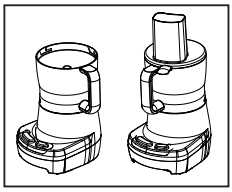
Preparing the appliance

WARNING: Only place the appliance on a stable, dry, level, and clean surface. Do not place any clothes or tissue or other foreign objects on or under the appliance during operation, to avoid risk of fire or electric shock. Do not block the ventilation slots at the bottom and rear of the motor base. During operation, the buttons for operation must be accessible any time.

Always ensure that the appliance is unplugged, before assembling or disassembling the appliance.

Before assembling the appliance, always ensure that all parts and accessories you wish to use are in proper working order (e.g. not cracked, chapped, broken or distorted). Do not use any damaged parts to avoid risk of injuries and damage.

1. Place the motor base on a flat, stable, and moisture-resistant surface near a suitable wall power outlet with the operating buttons facing to you. (See: Important Safeguards) Leave at least 20 cm of free space to walls, curtains, boards and other objects on each side of the appliance. Leave at least 50 cm of free space above the appliance to get unhindered access. Ensure that the appliance is unplugged.



2. Grasp the bowl by the handle and place the bowl onto the motor base with the handle at the right side.

3. Carefully turn the bowl clockwise on the motor base to the stop, until the handle is positioned above the buttons of the motor base. Ensure that the bowl is locked firmly on the motor base and will not wobble.

Chopping, kneading, mixing or puréeing

Required Tools:	Bowl, short shaft, - universal 's' blade (chopping, puréeing, mixing, and kneading solid food) - lid with feed chute including pusher
Operating functions, buttons:	Continuous operation or in short bursts, ON/OFF button or PULSE button
Maximum filling level:	Depending on the type of processed food
Minimum amount:	Cover the lower blade
Usual operating time:	A few seconds up to 2-3 minutes
Typical way of operation:	Directly filling the bowl while motor is idle; keeping feed tube closed with pusher during operation

WARNING: The knives of the universal 's' blade are very sharp. Handle with care! Only grasp the universal 's' blade by the black plastic body.

Immediately wipe off spilled liquids. When liquids come out from under the lid, run down at the exterior of the appliance and/or accumulate under the appliance, immediately unplug the appliance to avoid injuries and damage caused by electricity. Clean and dry the appliance, according to the instructions in section Care and Cleaning. Do not overfill the bowl. For working with the universal 's' blade, do not fill in more than the maximum amounts given in the table below. This holds especially for processing liquids or very runny food (e.g. light batter). In these cases, it is best to use the PULSE button in short bursts. If again liquids accumulate under the appliance, then possibly the bowl is leaking. Get in contact with an authorized service centre for examination and repair.

Some useful hints for working with the universal 's' blade

Always remove the bowl from the motor base, before changing the tools or taking food out of the bowl. This way, you avoid spilling food on / in the motor base. For this, unlock the bowl (turn counter-clockwise as far as it goes), and then hold the bowl level while lifting it up.

The universal 's' blade may only be assembled in one orientation with the somewhat wider opening facing downwards. Otherwise, you can not push down the tools to the bottom of the bowl and it is quite difficulty to remove the tools from the shaft thereafter.

For chopping, mincing, puréeing and mixing of solid ingredients or heavy mixtures (e.g. dough), it is best to use the universal 's' blade.

Further hints are given in chapter „Tips for best results".

Food	**Maximum Quantity**	**Approx. Operation Time**	**Hints for Preparation**
Carrots	150 g	15-20 seconds	peel and cut into 2 cm pieces
Apple	150 g	15-20 seconds	peel and remove core; cut into 2 cm pieces
Cheese	60 g	15-20 seconds	Cut into 2 cm pieces.

Eggs	3	5-10 seconds	hard-boiled; peel and cut into quarters
Meats (raw or cooked)	100 g	15-20 seconds	cut into 2 cm pieces
Walnuts	100 g	10-15 seconds	without shells, use halved or broken; scrap down sides of the bowl to ensure even consistency
Onions	100 g	10-15 seconds	peel and cut into quarters
Fresh herbs	a few springs	10 seconds	bowl and herbs must be completely dry; remove stalks
Potatoes	100 g	15-25 seconds	cooked and peeled; cut into 3 cm cubes
Royal icing	280 g icing sugar + 1 eggs	15 seconds	

Processing with the universal 's' blade

1. Prepare your food for processing. Remove all inedible or too hard parts (e.g. seeds, shells, stalks, bones), and cut the food in appropriate pieces. Various hints for preparation and processing are summarized in section „Tips for best results".

2. Prepare the appliance for use, assembling the bowl. See: „Preparing the appliance"

3. Insert the shaft with the wide end facing downwards. Possibly you must turn the shaft a little until it slips down.

4. Insert the universal 's' blade only one orientation with the somewhat wider opening facing downwards. Push it down on the shaft to the bottom of the bowl until it engages with a click, but do not use violence! If you can not push the universal 's' blade down, just turn it upside down and try again. It is best to insert the universal 's' blade always BEFORE inserting your food in the bowl.

5. Add the prepared food but do not overfill the bowl.
Depending on the consistency of your food (firm or soft) you can process different amounts in a single processing step. For example, if you wish to knead heavy dough using the universal 's' blade, you should not add more than 300 ml. If your recipe requires adding further ingredients later on, consider these additional amounts right at the start. (See: „Tips for best results")

6. Close the bowl with the lid.
Place the lid on the bowl with the protrusion on the lid lying at the right side next to the handle of the bowl. Possibly turn the lid a little until it settles on the bowl. Then, turn the lid clockwise until the protrusion is lying exactly over the handle of the bowl and the safety interlock of the lid engages tangibly.

7. Insert the pusher into the feed tube.

NOTE: When connecting the appliance to the power supply with the ON/OFF button set to ON, the motor starts running immediately!

8. Connect the appliance to the power supply. If the motor starts running, press the ON/OFF button to stop it.

9. Switch on the appliance. The appliance processes your food in a few seconds. Thus, it is sufficient for mixing and chopping of most foods to use the PULSE button in a few short bursts. The motor will agitate only as long as you press this button down.
For kneading dough or ice mixtures or similar food, you need to operate the appliance for some minutes. For this, use the ON/OFF button. However, even in this case, only a few minutes of processing will be sufficient. Even kneading of yeast dough will be done in two or three minutes.

10. Switch OFF the appliance, as soon as your food reaches the desired consistency.

Adding further ingredients

WARNING: Ensure not to spill any liquids on the appliance, when adding further ingredients through the feed tube. Do not overfill the bowl. The maximum amount depends on the type of processed food. Please refer to the table above.

11. If you wish to add further ingredients, it is best to switch OFF the motor first. Remove the pusher and add the prepared ingredients through the feed tube. Then insert the pusher again and switch ON the appliance.

Pushing down food that sticks to the inner sides

If food sticks to the inner sides of the bowl during processing, you should push it down in between times. Refer to the instructions in section „After processing", if you are not used to handling the appliance.

WARNING: Always switch OFF and unplug the appliance before opening the lid. Do not insert your hands in the bowl, if the bowl is mounted on the motor base. Do not scratch or scrape on the surfaces of the appliance using hard or sharp-edged objects. Only use cooking utensils made of wood or plastic with the appliance.

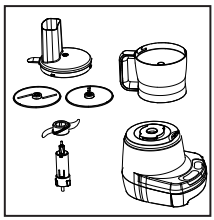
12. First switch OFF and unplug the appliance. Remove the bowl (turn counter-clockwise to the stop, then lift up). Open the lid (turn counter-clockwise to the stop, then lift up). Push down the food. For this, use a wooden or a plastic cooking spoon.
Thereafter, re-assemble the lid on the bowl, re-assemble the bowl on the motor base, lock lid and bowl and continue processing. In most cases, it is best to use the PULSE button in short bursts. (See: „Tips for best results")

Finishing Your Work

13. After you have processed your food as desired, switch OFF (indicators go out) and unplug the appliance. Continue as described in section „After processing".

14. Clean the appliance and all used parts and accessories immediately after use. Do not let any food dry on the surfaces.

Grating, shredding and slicing using the cutting discs



The appliance is delivered with 2 different cutting discs. The blades on the two sides of these discs are shaped differently, designated for different purposes and, thus, providing different results. Therefore, it is essential to assemble the cutting discs with the side facing upwards that is provided with the required type of blades.

Tip: If you wish to process a large quantity or a partial separation of the juice, it is best to use the large lid and the food collector. See: Processing „Large quantities using the lid with feed and ejector chute"

Required Tools:	Bowl, shaft, one cutting disc (depending on the desired results), lid including pusher
Operating functions, buttons:	Short-time operation; ON/OFF button or PULSE button
Maximum filling level:	750 ml
Usual operating time:	A few seconds for each filling of the feed tube
Typical way of operation:	Processing via the feed tube, processed food accumulates in the bowl

WARNING: The knives of the cutting discs are very sharp. Handle with care!
Only grasp the cutting discs by the black plastic body or at the brim. Always assemble only one single cutting disc. Do not attempt to use a cutting disc in combination with another toolset simultaneously except for the separator disc when using the large lid (see: Working Continuously Using the Large Lid).

Immediately wipe off spilled liquids. When liquids come out from under the lid, run down at the exterior of the appliance and/or accumulate under the appliance, immediately unplug the appliance to avoid injuries and damage caused by electricity. Clean and dry the appliance, according to the instructions in section Care and Cleaning.
Do no not overfill the bowl. Always observe the maximum amount given in the table above. However, if again liquids accumulate under the appliance, then possibly the bowl is leaking. Get in contact with an authorized service centre for examination and repair.

Always remove the bowl from the motor base, before changing the tools or taking food out of the bowl. This way, you avoid spilling food on / in the motor base. For this, unlock the bowl (turn counter-clockwise as far as it goes), and then hold the bowl level while lifting it up.

1. Prepare your food for processing. Remove all inedible or too hard parts (e.g. seeds, shells, stalks, bones), and cut the food in appropriate pieces. Various hints for preparation and processing are summarized in section „Tips for Best Results".

2. Prepare the appliance for use, assembling the bowl.
(See: „Preparing the Appliance")

3. Insert the short shaft in the bowl. Doing so, insert the pin in the middle of the shaft in the opening in the middle of the bowl. If necessary, turn the shaft a little until it settles on the coupling in the centre of the motor base.

WARNING: The blades of the cutting discs are very sharp. Only grasp the cutting discs at the brim or at the black central plastic body.

4. For slicing, shredding, and grating you need one of the cutting discs. Select the appropriate disc. The cutting discs can be used in two orientations. The processing results depend on which side is facing upwards: coarse or fine. The discs are assembled with the bowl still EMPTY and are mounted on top of the shaft, almost level with the brim of the bowl.

5. Cover the bowl with the lid. The protrusion on the lid must face to the right side near the handle of the bowl. Insert the pin in the middle of the lid in the opening on top of the shaft. If necessary, turn the lid a little over the bowl until the lid settles on the brim of the bowl.

6. Turn the lid clockwise until the safety interlock engages and the protrusion on the lid is exactly over the handle of the bowl. Ensure that the lid is locked firmly and will not wobble.

NOTE: When connecting the appliance to the power supply with the ON/OFF button set to ON, the motor starts running immediately!

7. Connect the appliance to the power supply. If the motor starts running, press the ON/OFF button to stop it.

8.Take the pusher out of the feed tube and fill in the food, you have prepared already.
For getting optimal results, it is essential how you stack the food in the feed tube. For this, some hints are given in section „Tips for Best Results"

WARNING: Do not push down your food with your hands! Always use the pusher. Do not push too vigorously to avoid overloading the motor.

9. In most cases it takes only a few seconds to process a filling of the feed tube, and using the PULSE button for this is more convenient. However, you can switch the motor on and off via the ON/OFF button.

CAUTION: At the latest, empty the bowl as soon as the maximum filling level (MAX; 750 ml) is reached.

Tip: There will always be a small piece of food left unprocessed between the food pusher and the disc. Generally, there is no need to remove it. Just fill up the feed tube again and continue processing.

10. If the feed tube is empty, switch OFF the motor and fill the feed tube again with the next portion. This way, process the desired amount. But doing so, do not overfill the bowl. Always observe the maximum filling level (MAX).

WARNING: The blades of the cutting tools are very sharp. Handle with care to avoid injuries!

11. If the food in the bowl reaches the maximum filling level (MAX), empty the bowl, before continuing processing. Refer to the instructions in section „After Processing", if you are not used to handling the appliance.
First switch OFF and unplug the appliance. Remove the bowl from the motor base and then remove the lid from the bowl. Take out the cutting disc. Thereafter take out the processed food using a wooden or plastic spoon.
If you wish to continue processing, replace the cutting disc on the shaft and re-assemble the lid. Wipe off all spilled liquids or food carefully from the exterior of the bowl. Then, replace the bowl on the motor base and lock bowl and lid. Thereafter, connect the appliance to the power supply again and continue working quite usually.

12. After you have processed your food as desired, switch OFF (indicators go out) and unplug the appliance. Continue as described in section „After Processing“.
Clean the appliance and all used parts and accessories immediately after use. Do not let any food dry on the surfaces.

Working with the lid for continuous feeding

The lid for continuous feeding can be used for bigger quantities of food. The sliced food will be transported over the disc for continous feeding into the food collector.

Required Tools:	Bowl, shaft, adjustable slicing disc, lid including pusher
Operating functions, buttons:	Short-time operation; PULSE button or ON/OFF button
Maximum filling level:	Food collector 1750 ml, Bowl 500 ml
Usual operating time:	A few seconds for each filling of the feed tube
Typical way of operation:	Filling via the feed tube, processed food accumulates in the bowl

WARNING: The knife of the adjustable slicing disc is very sharp. Handle with care! Only grasp the cutting discs at the black plastic body or at the brim. Always assemble only one cutting disc. Do not attempt to use more than one toolset simultaneously.

Immediately wipe off spilled liquids. When liquids come out from under the lid, run down at the exterior of the appliance and/or accumulate under the appliance, immediately unplug the appliance to avoid injuries and damage caused by electricity. Clean and dry the appliance, according to the instructions in section „Care and Cleaning“.
Do no not overfill the bowl. Always observe the maximum amount given in the table above. However, if again liquids accumulate under the appliance, then probably the bowl is leaking. Get in contact with an authorized service centre for examination and repair.

Always remove the bowl from the motor base, before changing the tools or taking food out of the bowl. This way, you avoid spilling liquids on or in the motor base. For this, unlock the bowl (turn counter-clockwise as far as it goes), and then hold the bowl level while lifting it up.

1. Prepare your food for processing. Remove all inedible and too hard parts (e.g. seeds, shells, stalks, bones), and cut the food to appropriate pieces. Various hints for preparation and processing are summarized in section „Tips for Best Results“.

2. Prepare the appliance for use, assembling the bowl. (See: „Preparing the Appliance“)

3. Insert the long shaft in the bowl. Doing so, insert the pin in the middle of the shaft in the opening in the middle of the bowl. If necessary, turn the shaft a little until the pin settles on the coupling in the centre of the motor base.

4. Place the separator disc on the shaft with the baffle plate (vertical strip leading from the centre to the brim of the disc) facing upwards.

WARNING: The blades of the cutting discs are very sharp. Only grasp the cutting discs at the brim or at the black central plastic body.

5. For slicing, shredding, and grating you need one of the cutting discs. Select the appropriate disc. The cutting discs can be used in two orientations. The processing results depend on

which side is facing upwards: coarse or fine. If you can not install the cutting disc in combination with the separator disc, check whether you use the correct (long) shaft, and whether you installed the separator disc in the correct orientation.

6. Cover the bowl with the lid for continuous feeding. The protrusion on the lid must fact to the right side near the handle of the bowl. If necessary, turn the lid a little over the bowl until the lid settles on the brim of the bowl.

7. Turn the lid clockwise until the safety interlock engages and the protrusion on the lid is exactly over the handle of the bowl. Ensure that the lid is locked firmly.

8. Pull up the black universal 's' blade of the outlet, until the outlet of the lid is completely open.

9. Place the food collector under the outlet. One side of the food collector is rounded, so that it fits exactly to the outer walls of the bowl. Place the food collector with this side as close as possible to the bowl.

NOTE: When connecting the appliance to the power supply with the ON/OFF button set to ON, the motor starts running immediately!

10. Connect the appliance to the power supply. If the motor starts running, press the ON/OFF button to stop it.

CAUTION: At the latest, empty the bowl as soon as the maximum filling level (1500 ml) is reached.

11. Take the pusher out of the feed tube and fill in the food, you have prepared already. For getting optimal results, it is essential how you stack the food in the feed tube. For this, some hints are given in section „Tips for Best Results".

WARNING: Do not push down your food with your hands! Always use the pusher. Do not push too vigorously to avoid overloading the motor.

11. While holding the pusher at the food with one hand, switch on the motor with the other hand. In most cases, it takes only a few seconds to process a filling of the feed tube, and using the PULSE button for this is more convenient. However, you can switch the motor on and off via the ON/OFF button.

Tip: There will always be a small piece of food left unprocessed between the food pusher and the cutting disc. Generally, there is no need to remove it. Just fill up the feed tube and continue processing.

CAUTION: At the latest, empty the food collector and/or bowl as soon as the maximum filling level (1750 ml for the food collector and 500 ml for the bowl) is reached.

13. If the feed tube is empty, switch OFF the motor and fill the feed tube again with the next portion. This way, process your food. But doing so, do not overfill bowl and food collector.

WARNING: The blades of the cutting tools are very sharp. Handle with care to avoid injuries!

14. If the food in bowl or food collector reaches the maximum filling level, empty bowl and food collector, before continuing processing. Refer to the instructions in section „After Processing", if you are not used to handling the appliance. First switch OFF and unplug the appliance. Remove the food collector from under der outlet. For this, tilt the food collector a little, ensuring not to spill the contents. Empty the food collector. Remove the bowl from the motor base and then remove the lid from the bowl. Carefully take out the cutting disc, separator

disc and shaft. Thereafter pour out the juice. If you wish to continue processing, replace shaft and cutting disc and re-assemble the lid. Wipe off all spilled liquids or food carefully from the exterior of the bowl. Then, replace the bowl on the motor base and lock bowl and lid. Thereafter, you can connect the appliance to the power supply again and continue working quite usually.

15. After you have processed your food as desired, switch OFF and unplug the appliance. Continue as described in section „After Processing". Clean the appliance and all used parts and accessories immediately after use. Do not let any food dry on the surfaces.

After processing

After processing your food, remove the bowl from the motor base and take your food out of the bowl.

WARNING: Switch OFF the appliance first (indicator of the ON/OFF button goes out), then unplug the appliance, if you do not use the appliance or assemble/disassemble any parts or accessories, or for cleaning or moving the appliance. Do not leave the appliance unattended, when connected to the power supply.

Always ensure that the appliance and any parts and accessories of it are out of reach of young children.

Do not grasp in the bowl or insert any foreign objects (e.g. cooking utensils) with the bowl mounted on the motor base and the appliance connected to the power supply. Always remove the bowl from the motor base, before emptying and/or cleaning. The blades of the cutting tools are very sharp. Handle with care to avoid injuries.

Do not use any violence. Bowl and lid are locked on the motor base for operation. Thus you must unlock these parts by turning them counter-clockwise before you can remove them.

Remainder of food and liquids could drop from the parts of the appliance, when disassembling. Ensure that no liquids drip on the motor base or any other delicate objects, when removing the lid. Always clean the appliance and all used parts and accessories after each usage according to the instructions in section Care and Cleaning. Do not let any food dry on the surfaces.

1. When you finished your work, switch OFF (indicator goes out) and unplug the appliance.

2. If you have used the large lid and jug, remove the jug from under the outlet. For this, tilt the jug a little, but take care not to spill the contents of the jug.

Tip: Always ensure to hold the bowl level, when removing it from the motor base to avoid spilling the contents. This holds especially when the bowl is quite full.

3. Grasp the handle of the bowl, turn the bowl counter-clockwise to the stop, and then, holding the bowl level, lift it carefully straight upwards. Place the bowl on a stable, level and water-resistant surface.

4. Remove the lid from the bowl. For this, hold the bowl by the handle while turning the lid counter-clockwise to the stop. Then remove the lid.

5. Remove the tools you have used, from the bowl.
   - If you have used a cutting disc, then grasp the central plastic part and pull out the disc. Maybe the shaft sticks to the disc and comes out with it.
   - After working with the large lid with outlet: remove the separator disc.

- Take out the shaft. If you have used the universal 's' blade or emulsifying disc, these tools will come out with the shaft.

6. Empty the container.

7. Clean the appliance and all used parts and tools according to the instructions in chapter „Care and Cleaning".

Solving problems

If any problems occur during operation, you will find solutions in this section.

Problem	Reason	The Solution
The motor will not work, the indicators in the ON/OFF or PULSE button are dark.	The appliance is not live.	Ensure that the plug is inserted correctly and the power socket is live.
The motor will not work, the indicators in the ON/ OFF or PULSE button are illuminated.	Bowl or lid is not locked correctly.	Assemble the appliance completely and correctly according to the instructions in section „Preparing the Appliance"
	The overheat protection is active.	Switch OFF and unplug the appliance. Wait for about 1/4 hour to let the motor cool down. Thereafter, put the appliance into operation again quite usually. To avoid overheating, do not apply too much pressure, when pushing down your foods in the feed tube. Cut firm foods (e.g. carrots) in smaller pieces, before processing. Make brakes.
Suddenly the motor stops during work.	The overheat protection is active.	Switch OFF and unplug the appliance. Wait for about 1/4 hour to let the motor cool down. Thereafter, put the appliance into operation again as usual. To avoid overheating, do not apply too much pressure, when pushing down your foods in the feed tube. Cut firm foods (e.g. carrots) in smaller pieces, before processing. Make brakes.

	Bowl or lid is not locked correctly.	A safety interlock has been released, for example, by turning the lid while feeding food through the feed tube. Ensure that bowl and lid are still mounted correctly.
	Malfunction of the appliance	Send the appliance to an authorized service centre for repair.
You can not loosen the universal 's' blade from the shaft.	You have mounted the universal 's' blade in wrong orientation.	The universal 's' blade must be assembled ALWAYS with the somewhat wider opening facing downwards. Do not use violence! Insert the handle of a teaspoon between the central plastic body of the tool and the shaft and press down the notches of the shaft to loosen the tool.
Liquid is coming out from under the lid.	The bowl is overfilled.	Fill in no more than 500 ml.
	The installed tool is not suited best for the current task.	For mixing, beating, and emulsifying of liquids you should always use the emulsifying disc.
Liquids accumulate under the appliance and/or runs out from under the bowl.	The bowl is leaking.	Immediately unplug the appliance. Contact an authorized service centre for examination and repair.

Care and cleaning

WARNING: Always switch OFF the appliance (indicator goes out), and then unplug the appliance, before assembling or disassembling any parts, or moving or cleaning the appliance. Do not insert your hands or any foreign objects in the feed tube, with the appliance assembled and connected to the power supply.

Do not leave any food dry up on the appliance or any parts of it to prevent a build up of dried-on foods. Always clean the appliance after each use according to the following instructions.

Disassembling the appliance

WARNING: The blades of the cutting tools are very sharp. Handle with care! Always ensure that the appliance and any parts of it are out of reach of young children.

Do not use violence! Bowl and lid are locked on the motor base for operation. Thus you must unlock these parts by turning them counter-clockwise before you can remove them. Ad-

ditionally, the large universal 's' blade and emulsifying disc are firmly locked for operation via nozzles on the shaft.

Remainder of food and liquids could drop from the parts of the appliance, when disassembling. Ensure that no liquids drip on the motor base, or any other delicate objects. Always remove the bowl from the motor base first, and place it on a stable and water-resistant surface, before opening the lid.

1. Switch OFF the ON/OFF switch (indicator goes out), wait until the motor comes to complete standstill, and unplug the appliance from power outlet.

2. Remove the pusher. If you have used the lid for continuous feeding, remove the food collector. Doing so, ensure not to spill the contents of the food collector. Tilt the food collector a little for removing it from under the outlet.

CAUTION: Ensure that you do not spill the contents of the bowl, when removing it from the motor base. Keep the bowl level.

3. Grasp the bowl at its handle and turn it counter-clockwise as far as it goes to release the safety interlock. Then, keeping the bowl level, lift it from the motor base.

4. Place the bowl on a level, stable and water-resistant surface.

5. Turn the lid counter-clockwise as far as it goes to release the safety interlock. Then lift the lid from the bowl.

WARNING: Do not touch the blades of the cutting tools. Only touch the cutting tools at the black plastic parts. Do not use any hard or sharp-edged object with the appliance to avoid damage to the surfaces.

6. Lift the tools out of the bowl: maybe small universal 's' blade and bowl, or cutting disc, shaft, perhaps assembled with universal 's' blade.

7. Empty the bowl. For this, you can use a plastic or wooden spoon or the provided spatula.

8. If you used the universal 's' blade, remove these tools from the shaft. However, do not use violence! These tools are locked on the shaft via two notches.
Grasp the tool at the central plastic body. Then, using forefinger and thumb, push in the two notches on the shaft and simultaneously slip the tool over the notches. Thereafter, you can separate shaft and tool completely.

9. Clean all used parts and accessories, as described below.

Cleaning the appliance

WARNING: The blades of the cutting tools are very sharp. Handle with care to avoid injuries.

Do not use any abrasive cleaners, cleaning pads (e.g. metal scouring pads), or any corrosive chemicals (e.g. bleach) for cleaning the appliance or any parts of it, to avoid damage to the surfaces. Do not immerse the motor base or power cord in water or any other liquid. Do not spill or drip any liquids on the motor base, or on the power cord to avoid risk of fire and electric shock. Do not use violence! Do not pour any liquids in the central opening of the container, while the container is mounted on the motor base.

Dishwasher use

Do not place the motor base or power cord in an automatic dishwasher.

All plastic components deteriorate through prolonged use of a dishwasher for cleaning (e.g. discolouration, cracks, distortions). Nevertheless, all removable parts and accessories (bowl, lid, shaft, and tools) of your Food Processor are tolerant to dishwasher use.

However, if using the dishwasher, place the parts only on the top rack. If your dishwasher features temperature control, do not select more than 65 °C (150 °F). Nevertheless, to extend the working life of the parts of your Food Processor, it is better to manually clean them in warm dishwater.

Manual cleaning

1. Clean all removable parts (pusher, lid, tools, shaft, bowl) with warm dish-water and a soft nylon brush. Doing so, ensure not to get injured by the cutting tools. Stubborn residues on the surfaces can be removed better by soaking in warm dish-water for some minutes.

2. Moisture a clean cloth or soft sponge with a little warm dishwater and carefully wipe the exterior of the appliance and the power cord.

WARNING: Always ensure that the appliance and all parts of it are out of reach of young children.

3. Thoroughly dry the motor base and all parts, and let dry naturally for about half an hour out of reach of young children. If liquids dripped on the motor base, then let the appliance dry for at least 1 day.

Storage

WARNING: Always switch OFF (ON/OFF button indicator goes out), unplug and clean the appliance and all its parts before storing. (See: „Care and Cleaning").
The cutting tools are very sharp. Always ensure that no one can get injured by touching the blades unintentionally.

Ensure to store the appliance where it is clean, dry and safe from frost, direct sunlight and inadmissible strain (mechanical or electric shock, heat, moisture) and where it is out of reach of young children. Place the appliance on a clean and stable surface, where it can not fall. Do not place any hard or heavy objects on the appliance or any part of it.

Always handle the power cord with care. Power cords may never be knotted, twisted, or squeezed.

Do not use any parts or tools of the appliance for any other purpose than operating the appliance. It is good advice to store the parts and accessories of the appliance with the appliance. For this, at least the cutting tools can be stored safely within the appliance or its accessories.

1. Always switch OFF, unplug, and clean the appliance and its parts before storage. (See: „Care and Cleaning")

2. It is good advice to re-assemble the bowl on the motor base for storage. (See: „Preparing the Appliance") Additionally, you can store most of the parts and tools within the appliance. This way, you avoid injuries and damage by the tools and the parts can not get lost. (See:

„Preparing the Appliance")

Place the bowl on the motor base. For storage, it is quite sufficient to lock the bowl only until it engages firmly on the motor base and will not fall. This way, you avoid excessive wear to the safety interlocks.

Insert the long shaft in the container, and place the chopping blade on it without pushing it down. There is no need to fix it on the shaft.

Then, place the short shaft carefully in the container, and put the emulsifying disc on it. Insert the separator disc.

Place the large lid on the container. Again, the lid is already firmly in place without locking the safety interlock completely. Put the pusher into the feed tube.

3. You can store some tools in the drawer of the motor base, to avoid injuries due to touching it unintentionally.

Carefully push the drawer back into the motor base.

CAUTION: Do not grasp the appliance by the bowl, power cord or lid for moving the appliance. To move the appliance, always grasp the motor base at both sides near the bottom.

4. Grasp the motor base with both hands at its sides, and place it on a suitable surface, where it can not fall, and is **out of reach of young children**.

5. The regular lid and food collector should be stored near the appliance.

6. It is best to store the adjustable slicing disc and lid of the small bowl near the appliance.

7. Wind the power cord loosely around the motor base.

Notes for disposal

Dispose of the appliance and packaging must be effected in accordance with the corresponding local regulations and requirements for electrical appliances and packaging. Please contact your local disposal company.

Information and service

Please check www.gastroback.de for further information. For technical support, please contact Gastroback Customer Care Center by phone: +49 (0)4165/22 25-0 or e-mail info@gastroback.de.

Warranty

We guarantee that all our products are free of defects at the time of purchase.
Any demonstrable manufacturing or material defects will be to the exclusion of any further claim and within warranty limits of the law free of charge repaired or substituted. There is no warranty claim of the purchaser if the damage or defect of the appliance is caused by inappropriate treatment, over loading or installation mistakes. The warranty claim expires if there is any technical interference of a third party without an written agreement.

The purchaser has to present the sales slip in assertion-of-claim and has to bear all charges of costs and risk of the transport.

Index

bowl....35, 41, 44, 52
workspace....37
storage....56
food collector....35, 43, 50
continuous feeding....36, 42, 50
operating components....35, 36
operation....44
intended use....35, 37
moving parts....39
lid....35, 36
disposal....57
first use....40
liquids....38, 45
filling level....40, 45, 46, 49
feed tube....35, 43
properties....41
test for proper operation....37
warranty....57
shaft....35, 36
scale....36
cutting discs....36, 43, 48
power cord....35, 38, 40
solving problems....53
shredding disc....36, 43, 48
cleaning....54ff
service....57
safety....37, 41
dishwasher use....55
pusher....35, 36
power supply....38, 40
buttons....35
technical specifications....40
tips....42, 15, 24ff
overheat protection....41
universal 's' blades....36, 42, 43
extension cord....39
slider....35, 51
preparation....44, 45
tools....36, 42
disassembling....52, 54
accessories....35, 36
drawer....35, 40, 41, 57
assembling....44ff

GASTROBACK GmbH
Gewerbestraße 20 · D-21279 Hollenstedt / Germany
Telefon +49 (0)41 65/22 25-0 · Telefax +49 (0)41 65/22 25-29
info@gastroback.de · www.gastroback.de